



# The Cellar Club Inc

[www.cellarclub.co.nz](http://www.cellarclub.co.nz)

Established in 1980

DECEMBER 2012

## Glancing Forward to Future Events

**Sunday,  
27 January 2013**  
BBQ

**Wednesday,  
13 February 2013**  
Mission Estate

**Wednesday ??  
March 2013**  
Lansdowne Estate

### April

Working on a special presentation for this month

### In addition...

There's a members' prize draw at each meeting - you must be present to win, and it must be won each meeting.

**N.B.** Save your wine bottle screw caps and bring them to the monthly meetings. Anne will willingly take them off you.

### Members' Discounts

Show your Cellar Club membership card for discounts:

## Next Event

**Wednesday 12 December, 7.00 for 7.30 pm start, but also see our covering email.**

**Christmas Dinner - Hazel Restaurant, Marjoribanks Street, Wellington**

**Dinner Cost: \$55 per head**



## HAZEL CHRISTMAS MENU

### Entree

- Roasted asparagus, forest mushroom salad with grilled pumpkin, buttered green beans & goat feta
- Ginger n' rock sugar glazed turkey breast, asparagus & grapefruit salad
- Beef tenderloin, smoked red onion & sweet pepper, tomato relish

### Main Course

- Prime pork fillet with smoked nectarine, champagne ham stuffing, blackberry sauce, orange kumara gratin & wilted spinach
- Seared salmon fillet with warm potato, confit fennel, pepper salad & almond puree
- Prime beef fillet & zucchini fritter, grilled asparagus, baby carrot & sauce bearnaise

### Dessert

- Apple mousse with toasted honey syrup apples & blackberries
- Hazel Xmas pudding with manuka honey ice cream, praline & vanilla anglaise
- Basil pannacotta, kaffir lime flavoured strawberries & lemon mousse

Tea and filter coffee

**Wineseeker**  
86-96 Victoria St,  
Wellington  
10% discount

**Yangtze Chinese  
Restaurant**  
162 Willis Street,  
Wellington  
10% discount

**SuperLiquor  
Johnsonville**  
'Staff discount' on  
anything not  
already on special

**The Cellar Room  
- Johnsonville  
and Karori**  
10-20% on items  
not already  
reduced

**Bladen Wines,  
Marlborough**  
10% discount on  
cellar door sales

**Haythornthwaite  
Wines,  
Martinborough**  
10% discount on  
cellar door sales

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This is the third time I have included the menu. Doesn't get any less interesting, does it? **Please note the start time.**

If you want to sit with a specific group please let Anne know. We will do our best to meet requirements but cannot make any guarantees as we are not 100% sure of the set-up.

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From the Editor



May the committee of the Cellar Club Inc take this opportunity to thank you for your support during 2012 and wish you a merry Christmas and all the best for the festive season and 2013.

**December Dinner**

**Please note the start time for the Dinner.** We have arranged it so that those who stay in town, or otherwise have things to do, do not have to hang around unnecessarily.

Thanks for all your responses; it seems clear that we have sufficient numbers to have the venue to ourselves. What a great effort.

What a great year in reflection. As ever started with a most enjoyable BBQ at Derek Thompson's house. February saw the St Clair Family Estate, followed in March by Stonecroft from Hawkes Bay. April was a real treat with the iconic Australian winery Brown Brothers presenting.

An interesting collection of really good, and some more basic, varieties that Brown Brothers enjoy experimenting with. After the AGM in May, June saw a Peter Yealands representative presenting. July was the mid-year dinner at Bistro 107 in Petone, a different sort of night but enjoyable none the less. August gave us the second iconic Australian winery with Luke Skeers from Wynn's Coonawarra, a top class tasting with some excellent wines.

Our old friend Richard Gooch presented some South African wines in September, interesting to say the least, followed in October by Bannock Brae from Central Otago. November has lived up to all its expectations with John (Mac) Macpherson from Advintage in Havelock North excelling himself.

Cheers

*Robin Semmens, Editor*

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Looking Forward

**Summer Barbecue - Sunday 27th January from 4pm, wet or Fine - No charge**

**Derek Thompson's residence, 4 Arthur Carman Street, Johnsonville**

Our first event for the year is the traditional Club Barbecue. We are very grateful to Derek for continuing to make his place available and there is no doubt that Derek has made it fit for purpose.

We will give you more detail in January.

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Glancing Back



A great evening, thoroughly enjoyed by the many who attended with a polished presentation by John MacPherson, ably supported by John Kemble. A lovely selection of methods and champagnes which included:

Cuvee Loraine Blanc de Blanc Brut NV (Quaffer); Villa Sandi il Fresco DOC NV; Quartz Reef Brut NV Central Otago ; Roederer Estate Brut NV; Champagne Lanvin Brut NV; Champagne Lombard & Cie Brut NV; Champagne Louis Roederer Brut Premier NV; and Champagne Louis Roederer Brut Rose 2007.

The Club is indebted to Mac for his generosity in providing many of the wines without cost to us.

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Champagne Glasses

The club would also like to thank our local **1841 Bar & Restaurant** who helped out with washing all our champagne glasses before and after last month's tasting. It saved us a lot of time and effort. We encourage you to support them if you are in neighbourhood or go to their website [www.1841.co.nz](http://www.1841.co.nz) if you want to find out about food or functions.

The club has 10 doz of these glasses and is considering hiring them out to members. Full details including hire costs, breakage and cleaning rules will be provided in the new year.

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Have you heard

A pirate captain met an old colleague who used to be his first mate. "Good grief" said the mate, "are you well?" "Of course" said the pirate, "never better."

## Quote of the Month

"I have enjoyed great health at a great age because everyday since I can remember I have consumed a bottle of wine except when I have not felt well...then I have consumed two bottles."

– Bishop of Seville



"Are you sure?" said the mate. "What about the wooden peg leg?" "Ah, well we were involved in a battle with a Government vessel when a cannon ball took my leg off. But, it's fine now." "OK" said the mate "but you didn't have a steel hook last time we met" "True" said the pirate "on another occasion we had boarded a vessel carrying many treasures. I was fighting with the master with swords when he got in a lucky blow and sliced my hand off. But, it's OK now."

The mate was unconvinced. "Well, what about the patch over your eye?" "We were in port, it was beautiful day, I looked up at the clear azure sky, a seagull flew overhead and dropped one that landed smack into my eye." "Come on now" said the mate "I can't believe that a bird dropping in your eye caused the loss of the eye." "No" said the pirate "but it was the first day that I had the hook."

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## In the News

During the bubbly evening several people asked about recipes for a couple of the food items offered. So rather than news, we thought people might be interested in the following:

### Lemon Yoghurt mini muffins

|  |              |
|--|--------------|
| 1+3/4 cups sugar                         | 1/2 tsp salt |
| rind of 2 lemons                         | 1 cup oil    |
| 2 cups self raising flour                | 2 eggs       |
| 2 - 3 tbsp lemon juice                   |              |
| 1 cup Greek lemon or unsweetened yoghurt |              |



If you have a food processor, use it to mix this, since it eliminates the need for grating the lemons.

Put the sugar into the (dry) bowl with the metal chopping blade then peel all the yellow peel from the lemons, using a potato peeler. Run the machine until the lemon peel is finely chopped through the sugar.

Add the eggs, oil and salt and process until thick and smooth, then add the yoghurt and lemon juice and blend enough to mix. Add the flour after measuring it carefully by spooning it into a cup from the flour packet. Do not shake the cup to pack it down, and do not press it in.

Process just enough to combine the flour with the rest of the mixture. If you are mixing it in a bowl, grate all the coloured peel from the lemons, and beat it with the oil, eggs and sugar ingredients, in the same order as above. Pour the mixture into mini muffin tins. Bake at 180 C for 30 mins or until a skewer comes out clean. Leave to cool before carefully turning out onto a rack.

### Prawn Pate

|                       |                       |
|-----------------------|-----------------------|
| 250 cooked prawn meat | 50g butter            |
| 60g cream cheese      | 1tbsp mayonnaise      |
| 1 sml garlic clove    | pinch nutmeg          |
| 2 tsp lemon juice     | drop of tabasco sauce |

Whiz together, season to taste, refrigerate.

